

Rubaiyat Carryout Menu April 8-11

Starters

Shrimp Wraps

Roasted garlic aioli 11.95

🍷🍷Roasted Red Pepper Hummus

Fresh veggies / blue corn tortilla chips 9.95

🍷🍷Artisan Meat & Cheese Board

Five unique cheeses / charcoal crackers / Marcona almonds

Genoa salami / prosciutto ham / sweet gherkin pickle 19.95

Whiskey Battered Onion Rings

Avocado poblano dipping sauce 9.95

🍷🍷Applewood Smoked Bone-in Chicken Wings (12)

Trio of dipping sauces: buffalo, Nashville bbq, parmesan garlic 13.95

Soup + Salad

🍷🍷Soup & Salad

A bowl of our lobster & shrimp bisque and your choice of our organic mixed green salad with a tropical mango vinaigrette, romaine caesar or lettuce wedge 10.95

🍷🍷Large House Salad or Large Caesar Salad

With: Blackened Red Shrimp, Honey Garlic Norwegian Salmon, Blackened Ahi Tuna, or Mojito Lime Chicken 16.95

Entrees

All entrees are served with your choice of: organic mixed green salad with a tropical mango vinaigrette, romaine Caesar, lettuce wedge or lobster & shrimp bisque & a loaf of warm sourdough bread

Weekly Features:

🍷🍷Shrimp Scampi

Pasta alfredo / asparagus 21.95

🍷🍷Applewood Smoked Baby Back Ribs

Carolina strawberry bbq sauce / jalapeno cornbread /
sweet pepper coleslaw / baked beans 23.95

🍷🍷Prime Rib (Friday & Saturday)

Baked potato / green beans / au jus & creamy horseradish 24.95

🍷🍷Surf & Turf

Prime flat iron steak / 3oz. lobster tail / smashed potatoes /
bacon seared brussels sprouts 29.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

🍷🍷Chicken Cacciatore

Peppers / onions / mushrooms / house made tomato sauce / mozzarella / penne 21.95

🍷🍷Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house alfredo 21.95

Blackened Ahi Tuna

Tropical fruit salsa / quinoa / local River Root Farms microgreens / balsamic reduction 20.95

Pan Seared Mahi Mahi

Blue crab meat / mojito lime bearnaise / asparagus / Minnesota wild rice 23.95

Flatbread Pizza of the Day


Chicken / bacon / tomato / onion / jalapeno ranch / gluten-free roasted cauliflower crust 16.95


Honey Garlic Norwegian Salmon Piccata

Artichoke hearts / capers / red onions / spinach / lemon white wine butter sauce / Iowa made gnocchi 23.95

***Charbroiled 1/2 lb. Angus Steak Burger**

Local Polashek peppered bacon / caramelized onions / Colby jack cheese / Nashville BBQ sauce / stout beer bun / fries 18.95

 Signifies gluten free or can be prepared gluten free menu item.
Add 2.00 for gluten free bun or pasta.

 Signifies an item that can be made vegetarian.

Dessert Options: 5.95

Chocolate Lovers Cake / Red Velvet Cheesecake / Moscato Berry Tiramisu / Campfire S'mores Cake / Key Lime Cheesecake / Salted Caramel Chocolate Lava Cake / Walnut Carrot Cake / Brown Cow Cheesecake

White Wine by the bottle:

Stone Cellars Chardonnay, Pinot Grigio, or Moscato \$19
Cline Farmhouse White Blend \$19
Stag's Leap Aveta Sauvignon Blanc \$25
Kendall Jackson Reserve Riesling \$24
CANDY Rose \$20

Red Wine by the bottle:

Stone Cellars Cabernet Sauvignon or Pinot Noir \$19
CK Mondavi Merlot \$19
Cline Farmhouse Red \$19

Many other wines available by the bottle in our wine shop!

Breakfast Options:

Cinnamon Rolls - Available for pickup Friday and Saturday 4:30-7pm
must be ordered at least 24 hours in advance 5.95

Homemade Quiche - Available for pickup Friday and Saturday 4:30-7pm
(serves 4-6) must be ordered at least 24 hours in advance 19.95
2 Options - (Vegetarian-Peppers, onions, tomatoes, spinach, cheese) OR
(Meat- Ham, bacon, asparagus, tomato, cheese)